

At Nektar, our first priority is your health and safety. We promise to you, our valued customers that all of our systems and procedures directed by the CDC and local government agencies meet the required guidelines as we prepare our delicious tapas meals for curbside and outside seating. We promise to our guests and our team to re-evaluate our systems and procedures on a daily basis, closely monitor and educate, ensure employee health checks prior to each shift, promote regular hand washing, cleaning, sanitizing and disinfecting surfaces regularly, require the use of face masks and gloves and many other extra initiatives toward slowing the spread.

*In order to partially cover the cost of maintaining these government required standards, we are applying a temporary **\$2.00 COVID-19 surcharge per person.***

*Thank you so much for the love and support you've shown us during this strange and difficult time.
-The Nektar Team*

SMALL PLATES

Poké Bowl	15.5
<i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	
Tuna Tartare	13.5
<i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	
Truffle Ravioli	14
<i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	
Beef Wellington	19
<i>Petit filet, pate, mushroom, yukon mashed</i>	
Fried Cheese "Saganaki"	12.5
<i>Halloumi, lime, jalapeno, cilantro</i>	
Scallops	15
<i>Thai curry, coconut lime broth, spicy</i>	
Meatball Sliders	11.5
<i>Beef, tomato, fontina, basil</i>	
Shrimp Al Ajillo	14
<i>Prawns, garlic, parsley, paprika</i>	
Short Rib	15
<i>Yukon mashed, shoestring onion</i>	
Spinach Pie	11.5
<i>Kale, swiss chard, spinach, feta cheese</i>	
Octopus	16
<i>Spanish pulpo, mango, aged balsamic, arugula</i>	
Portobello Fries	11
<i>Truffle & mustard aioli</i>	
Korean Fried Wings	13.5
<i>Sweet & savory soy garlic sauce, sesame</i>	
Tuna Tacos	15.5
<i>Cooked ahi tuna, salsa verde, onion, sour cream, cilantro</i>	
Ratatouille	10
<i>Zucchini, squash, eggplant, banana peppers, basil, pecorino</i>	

FLATBREADS

Short Rib	15
<i>Caramelized onion, roasted red pepper sauce, Taleggio</i>	
Mushroom & Goat Cheese	12
<i>Crimini, scallion, red pepper</i>	
Heirloom Tomato	13.5
<i>Fontina, basil, garlic, extra virgin oil</i>	

SALADS

Beets	11.5
<i>Roasted golden & red beets, chevre, arugula, pecan</i>	
Smoked Duck	12
<i>Apple, dry cranberry, arugula, bleu d'auvergne</i>	
Heirloom Tomato	12.5
<i>Caperberry, olive, feta, onion, pepper</i>	
Japchae	11.5
<i>Sweet potato noodles, shiitake, pepper, spinach, sesame</i>	

SANDWICHES

Italian Grilled Cheese	11
<i>Provolone, fontina, parmesan, tomato, pesto</i>	
Maple Bacon Grilled Cheese	12.5
<i>Bacon, apple, cheddar, maple</i>	
Truffle Hamburger	11.5
<i>Gruyere, cremini, truffle mayo, onion</i>	
Goat Cheese & Smoked Salmon	13
<i>Apple, fennel, cucumber, pesto</i>	

BRUSCHETTA

Honey Tomato	9
<i>Whipped ricotta, thyme, basil</i>	

CHARCUTERIE & FROMAGE

Each	8
Three selections	20
Five selections	30

CHARCUTERIE

Foie Gras Pate (NJ)	+ 4
<i>Duck foie gras, sauternes wine, pepper</i>	
Duck Mousse Basquaise (NJ)	
<i>Duck foie gras, port wine, red pepper</i>	
French Garlic Sausage (NJ)	
<i>Pork, veal, red wine, garlic</i>	
Jamon Serrano (Spain)	+ 2
<i>Hog leg aged over 8 months</i>	
Prosciutto di San Daniele (Italy)	+ 2
<i>Cured hog leg, mild & delicate</i>	
Artisanal Dry-Cured Saucisson, Duck (NJ)	+ 1
<i>Classic dry-cured duck</i>	
Smoked Duck (CA)	+ 1
<i>Smoked magret duck breast</i>	
Jambon De Bayonne (France)	
<i>French style "prosciutto", mild & sweet</i>	
Wagyu Beef Bresaola (US)	+ 2
<i>Italian style "charcuterie" with beef, dry-cured, spices</i>	
Summer Sausage (OR)	
<i>Pork splendor, tangy, mildly spiced, mustard, garlic</i>	

FROMAGE

Moses Sleeper (cow) (Vermont)	+ 2
<i>Cave aged brie, toasted nuts, white mushroom</i>	
Arzua Ulloa (cow) (Spain)	
<i>Soft & creamy, rich, buttery</i>	
Matica Leonora (goat) (Spain)	
<i>Flaky, creamy texture, mold rind</i>	
Aged Goat Gouda (goat) (The Netherlands)	+ 1
<i>Milky sweet, caramely, burnt brown sugar, crunchy</i>	
Mitica Drunken Goat (goat) (Spain)	
<i>Sweet, grapey, mild fruity, smooth</i>	
Prairie Breeze (cow) (Iowa)	+ 1
<i>Sweet, nutty, grassy notes, almond</i>	
Madaio Calcagno (sheep) (Italy)	+ 2
<i>Pecorino, savory & sweet</i>	
Taleggio (cow) (Italy)	+ 1
<i>Meaty, rich, nutty & fruity</i>	
Salva Cremasco (cow) (Italy)	
<i>Aromatic, tart, creamy, crumbly, herbal</i>	
Bleu d'Auvergne (cow) (France)	
<i>Mellow & meaty, sweet, salt & spice</i>	

We appreciate your feedback! Scan this QR code to complete a survey of your visit. Thank You!

